



Herb Guide

Skill Level: 1 2 3 4 5

My Herb Garden

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Herbs



Stop by or call one of our locations for more HERB details!

Hollandia Nursery
103 Old Hawleyville Road
Bethel, CT 06801
203-743-0267
8 AM - 5 PM Daily
(By Appt Jan & Feb)

Hollandia Gift, Garden & Patio
95 Stony Hill Road
Bethel, CT 06801
203-792-0268
9 AM - 6 PM Daily



Herb Guide



• *i n b l o o m*
• *a l l s e a s o n s*
• *a l l r e a s o n s*



Herb Guide

Herbs taste good, smell good, **AND** look good too!

Herb gardens are a cook's delight and any gardener's dream! Whether you're a culinary master or the everyday cook, easy access to herbs simplifies making meals tasty AND healthy. Or, if you prefer, just plant herbs for fragrance and visual appeal.

Planting is easy! Be sure to locate your herbs in a well-drained area and don't worry because the deer won't eat them!

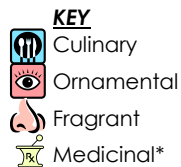
At Hollandia, we offer a large variety of herbs.* Refer to the attached chart for a few of our favorites:

*Availability may vary by season or other factors.

HERB					NOTES
Basil (Annual)					Excellent for making pesto.
Bay Leaves (Annual)					Great for soups & sauces.
Catmint					Excellent in perennial gardens.
Chives					Delicate onion flavor. High in vitamin A & C.
Cilantro/Coriander (Annual)					Use cilantro sparingly in salsas and sauces. Add coriander seeds to soups, sauces and vegetables. Soothes stomach.
Common Wormwood					Ornamental gray foliage combines well in flower gardens.
Dill (Annual)					Good with eggs, potatoes, soups & fish. Great for canning. Self sows.
English Lavender					Ornamental evergreen. Can be dried.
Garlic					Roast with meat or poultry. Plant in fall & harvest in July.
French Tarragon					Flavor of anise. Great with chicken and fish.
Horehound					Cultivate for use in teas and candies.
Lemon Balm					Used as flavoring in ice cream and tea.
Licorice					Flavor comes from the root. Chew on dry roots or boil to reduce to a syrup.
Lovage					Adds flavor of celery.
Marjoram					Sweet, strong flavor. Rub roasts with leaves or add to soups.
Oregano					Great with Italian foods. Harvest leaves just as bloom begins and dry in a dark, warm place.
Peppermint					Strong scent and taste.
Roman Chamomile					Smells like apples. Dried flowers are used in teas.
Rosemary (Tender Perennial)					Use in roasted meals and chicken.
Rue					Feathery green to blue-green leaves. Strong scent.
Sage					Use fresh or dried. Terrific in stuffing, pork, sausage & cheese.
Santolina Virens					Excellent for edging in a perennial garden.
Spearmint					The bright green leaves make an elegant garnish for teas and salads. Adds flavor to peas, carrots, and potatoes.
Tansy, Golden-Buttons					Yellow, button-like flowers.
Tarragon					Adds a taste of anise. Compliments poultry fish & eggs.
Thyme					Many varieties and flavors. Try some between stepping stones!
Wild Bergamot					Attracts hummingbirds.
Winter Savory					Strong flavor. Excellent seasoning for cabbage and turnips.

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*If you choose to use herbs for medicinal purposes, please be sure to consult your physician.

